Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Original) Method for improving the spattering behaviour of a cooking fat product containing 0 - 5 wt.% of a dispersed aqueous phase comprising the steps

a)   selecting a cooking fat product containing 0 - 5 wt.% of a dispersed aqueous phase,

b)   selecting fat insoluble vegetable matter having a consistency which allows milling to a powder,

c)   milling the vegetable matter to a powder having a volume weighted mean particle diameter ($d_{4,3}$) selected from the range 1 – 2000 μm,

d)   admixing the resulting powder to the cooking fat product in an amount of 0.1 – 25 wt.% on product and getting it evenly dispersed throughout the product.

Claim 2 (Original) Method according to claim 1, characterized in that the vegetable matter consists of one or more substances selected from the group consisting of fruits, nuts, seeds, beans, kernels, pits and cellulose.

Claim 3 (Currently Amended) Method according to claim 1, characterized in that the volume weighted mean particle diameter ($d_{4,3}$) of the powder particles is selected from the range 1 – 700 μm, preferably from the range 1 – 100 μm, more preferably from the range 1 – 40 μm.

Claim 4 (Currently Amended) Method according to claim 1, characterized in that the powder is admixed to the cooking fat product in an amount which is selected from the range 0.1 – 25 wt.%, preferably 0.1 – 10 wt.%, more preferably 0.1 – 5 wt.% and still more preferably 0.1 – 1 wt.%.

Claim 5 (Previously presented) Method according to claim 1, characterized in that the powder to be admixed consists of milled kernels of olives.

Claim 6 (Previously presented) Method according to claim 1, characterized in that the powder to be admixed consists of milled sunflower seeds or milled linseeds or a mixture of these.

Claim 7 (Previously presented) Method according to claim 1, characterized in that the powder to be admixed consists of milled soybeans.

Claim 8 (Previously presented) Method according to claim 1, characterized in that the powder to be admixed consists of milled nuts selected from the group consisting of pine tree nuts, almonds, ground nuts, walnuts and cashew nuts or a mixture of these.

Claim 9 (Previously presented) Method according to claim 1, characterized in that the powder to be admixed consists of powdered cellulose, pectin and alginate or a mixture of these.

Claim 10 (Previously presented) Method according to claim 1, characterized in that the resulting cooking fat product shows a spattering behaviour characterized by a SVoil value being at least 4.

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Claim 11 (New) Method according to claim 1, characterized in that the volume weighted mean particle diameter ($d_{4,3}$) of the powder particles is selected from the range 1 – 40 µm.

Claim 12 (New) Method according to claim 1, characterized in that the powder is admixed to the cooking fat product in an amount which is selected from the range 0.1 – 1 wt.%.